Q.1. Sketch the physical layout of 80 covers speciality restaurant indicating space requirement, seating plan, menu and heavy & light equipment.  
\( (5 \times 2 = 10) \)

Q.2. Prepare a duty roaster for 60 cover speciality restaurant.  
\( (10) \)

Q.3. Enlist the steps to be followed in preparing a SOP for silver service.  
\( \text{OR} \)
Prepare a SOP for service of red wine.  
\( (10) \)

Q.4. Draw the hierarchy of banquet department and discuss the two major divisions of banquets.  
\( \text{OR} \)
With the help of neat flow chart, discuss the banquet booking procedure.  
\( (10) \)

Q.5. List the types of buffets with examples.  
\( \text{OR} \)
Enlist various banquet seating arrangements used in leading hotels.  
\( (10) \)

Q.6. Write short notes on any five:

(a) Wave service  
(b) Lectern  
(c) Mikes  
(d) Toast procedures  
(e) Ante room  
(f) Road show  
\( (5 \times 2 = 10) \)
Q.7. Define Gueridon and explain various types of trollies used. (10)

Q.8. Explain the following terms in one or two lines:
(a) Bouncer (b) Frappe
(c) Collins (d) Bar die
(e) Speed rail (f) Bar optic
(g) Standard recipe (h) SOP
(i) Aperitif (j) Corkage

(10x1=10)

Q.9. Explain the opening and closing duties of bar. (10)

Q.10. Discuss the importance of maintaining inventory by kitchen stewarding. (10)